

24th Anniversary Special Menu

Dinner

24th Anniversary Commemorative Dinner – ¥12,000

The chef's specialty, "Braised Ezo abalone in rich oyster sauce," features tender abalone slowly cooked and paired with Tori's traditional, deeply flavorful signature sauce. Rich in collagen, this refined dish offers exceptional depth of flavor.

Assorted seven appetizers

Deep-fried aromatic hamo (Oita) and tiger prawns (Amakusa)

Winter melon and dried seafood in superior broth steamed soup

Steamed grouper with pickled chili foam and aromatic soy sauce

Braised Ezo abalone in rich oyster sauce

Fried rice with Amakusa octopus, celery, and green beans, XO sauce flavor

Mango pudding

Drink

24th Anniversary Special Offer

All-you-can-drink alcohol

Regular price ¥3,500 → ¥2,400

*120-minute limit, Available for customers ordering a course meal

Dinner

Also available during lunchtime

Reservation required by 2:00 PM the day before

"Hakuraku" Course – ¥8,000

Sample Menu

Assorted six appetizers

Crab meat and aonori seaweed soup

Spiced fried bigfin reef squid

Blanched scallop and pen shell clam with udo greens, aromatic soy sauce

Sweet and sour pork with black vinegar

Fried rice with mixed ingredients

Dessert

“Ho-oh” Course – ¥16,000

Sample Menu

Assorted seven appetizers

Peking duck and mountain vegetable fritters

Steamed soup with shark fin and dried seafood

Braised abalone in rich oyster sauce

Japanese black wagyu sirloin with udo greens, pickled chili sauce

Fujian-style thick-sauce fried rice

Two kinds of dessert

Tori Special Course “Sairyū” – ¥25,000

Reservation required 3 days in advance (by 2:00 PM)

A chef’s selection of seven dishes including shark fin, Peking duck, seafood, and meat dishes. Carefully selected ingredients are prepared to highlight their natural flavors, showcasing the depth of authentic Cantonese cuisine.

Appetizer

Shark fin dish

Peking duck

Seafood dish

Meat dish

Fried rice

Dessert